

## COCKTAILS

### BERRIES & BUBBLES

Belvedere Organic Lemon & Basil Vodka,  
Marinated Blackberries, Fresh Lemon Juice,  
Domaine Chandon Brut, Dry Ice Smoke 18

### CUCUMBER GIMLET

Bombay Sapphire Gin,  
Muddled Fresh Cucumber,  
Fresh Lime Juice 16

### HOT & DIRTY MARTINI

Olive Oil Infused Belvedere Vodka,  
Calabrian Chili Blue Cheese Stuffed  
Castelvetrano Olives 19

### PRIME MANHATTAN

Woodford Reserve, Carpano Antica  
Vermouth, Amaro Nonino, Rosemary  
Grapefruit Peppercorn Bitters 19

### OLD FASHIONED

WhistlePig "Piggy Back" 6yr Rye,  
Aperol, Angostura Bitters 17

### PINEAPPLE PICANTE

Pineapple Infused Don Julio Blanco,  
Picante, Fresh Lemon Juice,  
Orange Bitters 16

## ON ICE *gfm*

### OYSTERS ON THE HALF SHELL\*

EAST COAST 28  
WEST COAST 33

CHILLED CRAB MEAT COCKTAIL 27

### JUMBO SHRIMP

COCKTAIL 26

CHILLED WHOLE  
MAINE LOBSTER 58

"SMOKING" SHELLFISH TOWER\* Custom Built *Mkt*

## APPETIZERS

### SONOMA GOAT

CHEESE RAVIOLI  
Golden Oak Mushrooms 21

POINT JUDITH CALAMARI  
Sweet Chili Sauce 24

WHITE TRUFFLE CAVIAR  
DEVILED EGGS *gfm* 19

"SURF N TURF" \* *gfm*  
Scallops, Braised Short Rib,  
Gremolata 28

SHRIMP SAUTÉ *gfm*  
Tabasco Cream Sauce 24

JUMBO LUMP CRAB CAKE  
Sweet and Sour Slaw,  
Horseradish Mustard Aioli 26

PRIME STEAK TARTARE\*  
Capers, Shallots, Crostini 26

## SUSHI

### PRIME ROLL\*

Tempura Shrimp, Cream Cheese,  
Scallion, Beef Carpaccio 23

OCEAN ROLL\* *gfm* #1 Tuna, Salmon,  
Hamachi, Avocado, Chili Garlic Oil 27

DYNAMITE ROLL  
Tempura Shrimp, Spicy Mayo,  
Sesame Seeds 24

SPICY TUNA\*  
Avocado, Scallion, Jalapeño, Shiso 25

VEGETABLE ROLL  
Soy Paper, Crispy Asparagus, Avocado,  
Daikon, Mango, Sesame Lime Vinaigrette 19

HAMACHI CRUDO\* *gfm*  
Pickled Mango, Sweet Peppers,  
Cilantro, Sesame Ginger Vinaigrette 22

AHI TUNA TARTARE\*  
Avocado, Ginger Ponzu, Sesame Seeds 26

## SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster 18

FRENCH ONION Brandy & Aged Swiss 16

CRISP ICEBERG "WEDGE" *gfm*  
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing 15

OCEAN PRIME HOUSE SALAD *gfm*  
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette 16

CAESAR SALAD *gfm* Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons 16

CHOP CHOP SALAD *gfm*  
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing 17

BEET SALAD Goat Cheese Mousse, Orange, Frisee, Toasted Almonds 17

SHELLFISH "COBB" SALAD *gfm* Bacon, Egg, Blue Cheese, Gourmet Dressing 29

*gfm* CAN BE MADE GLUTEN FREE FRIENDLY WITH MODIFICATIONS ON REQUEST

\*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly options, however our kitchen is not completely gluten free.

## BRUNCH

### COCKTAILS

CITRUS RHUBARB MIMOSA Giffard Rhubarbe, Fresh Orange Juice, Dry Curacao	18
TEQUILA SOUR Don Julio Reposado Tequila, Velvet Falernum, Grapefruit & Lime Juice, Orange Bitters	18
BLOODY MARY House Made Pepper Infused Vodka, Shrimp Cocktail, Cornichons	25

WARM CINNAMON BREAD, Cream Cheese Icing 16

### ENTREES

LOBSTER TOAST Avocado Pea Puree, Pea Shoots, Sunny Side Egg	36
CRABCAKE EGGS BENEDICT Toasted English Muffin, Maryland Crab, Poached Eggs, Hollandaise	37
BRIOCHE FRENCH TOAST Cinnamon Sugar Whipped Mascarpone, Sausage, Maple Syrup	28
SHORT RIB SURF & TURF Lobster, Gouda Potato Cake, Poached Egg, Hollandaise	36
SMOKED SALMON LATKE Tomato, Hard Boiled Egg, Arugula, Caviar, Chive Sour Cream	33
PRIME STEAK & EGG 6oz NY Strip, Poached Egg, Crispy Potatoes, Citrus Truffle Vinaigrette	42
BLACKENED SALMON SALAD Basil Poppyseed Dressing, Goat Cheese, Spiced Walnuts, Strawberries, Grapes, Cantaloupe	21

### SIDES

CANDIED BACON	12	TRUFFLED POTATOES	13
SEASONAL FRUIT, Greek Yogurt	13	BREAKFAST SAUSAGE	11

### SEAFOOD

BLACKENED SNAPPER <i>gfm</i> Corn Spoon Bread, Swiss Chard, Corn Emulsion	53
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	51
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	51
AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	54
TWIN LOBSTER TAILS <i>gfm</i> Asparagus, Drawn Butter	66
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Purée, Truffle Vinaigrette	59

### PRIME STEAKS & LAMB\*

*All steaks are seasoned and broiled at 1200 degrees*

8 OZ FILET MIGNON	58
14 OZ NEW YORK STRIP	62
16 OZ RIBEYE	65
12 OZ LAMB, Garlic Jus	62

### ACCESSORIES *gfm*

BLACK TRUFFLE BUTTER	9
AU POIVRE	10
OSCAR STYLE	14
GARLIC SHRIMP SCAMPI	16

### SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	17	ASPARAGUS & HOLLANDAISE <i>gfm</i>	15
ROASTED GARLIC MASHED <i>gfm</i>	16	BACON CREAMED SPINACH	17
PARMESAN TRUFFLE FRIES	15	ROASTED BRUSSELS SPROUTS <i>gfm</i>	18
SMOKED GOUDA TATER TOTS	14	CHOPHOUSE CORN <i>gfm</i>	15
		BLACK TRUFFLE MAC & CHEESE	16